

WINES 6 OZ POUR | BOTTLE

House Wines

Red, Pinot Grigio, Moscato, Rosé | 7/20

La Crema | Pinot Grigio | 11/42

Lamberti | Prosecco (375ml) | 16

Ferrari Carano | Fumé Blanc | 9/34

Meiomi | Chardonnay | 11/42

Robert Mondavi Bourbon Barrel Aged | Chardonnay | 8/30

Meiomi | Pinot Noir | 12/46

Conundrum | Red Blend | 10/38

Robert Mondavi Bourbon Barrel Aged | Cabernet Sauvignon | 12/46

DRAFTS

Nashoba Beer in Mexico Mexican Lager

Crosstown Traffic IPA

Dos Equis Amber

Ghost River Gold Golden Ale

Michelob Ultra American Lager

Modelo Mexican Lager

Wiseacre Sky Dog Lager

Wiseacre Tiny Bomb Pilsner

BOTTLED BEER

Corona Mexican Lager | 6

Corona Light Pilsner Light Lager | 6

Modelo Especial Pilsner Lager | 6

Pacifico Mexican Lager | 6

Victoria Vienna Lager | 6

Grind City Thaddeus Amber | 6

Grind City The Godhopper IPA | 6

Budweiser American Lager | 5

Bud Light American Light Lager | 5

Michelob Ultra American Light Lager | 5

MOCKTAILS

ZERO PROOF, FULL FLAVOR

PHONY NEGRONI

st. agrestis n/a mezcal negroni,
orange peel | 10

NA MARGARITA

seedlip notas de agave, lime, agave
nectar | 14

NA BLUEBERRY LEMONADE

seedlip, blueberry, soda | 10

AFTER DINNER DRINKS

LECHE DE AGAVE

tequila, agave, cream | 10

ESPRESSO MARTINI

vodka, kahlua, Levee Creamery cold
brew, cream, demerara | 12

CHIAPAS NIGHTCAP

cruzan dark rum, mozart dark chocolate
liqueur, crème de cacao, cream | 15

RIO LOBO

CANTINA

DRINK MENU

DESSERTS

SOPAPILLA | 3

light, fluffy pastry dusted with cinnamon
sugar and served with honey for dipping

BROWNIE SUNDAE | 9

rich, fudge brownie served warm with Levee
vanilla ice cream and chocolate sauce

CHURROS | 5

fried dough sticks rolled in cinnamon sugar &
served with chocolate sauce

CLASSIC MARGS

Added Flavors: Strawberry, Guava, Watermelon, Blueberry, Peach, Mango | +\$1

Ask your server about a Skinny option.

THE CLASSIC

tequila, triple sec, housemade sour, agave

SIZES: LOBO - \$10 | GRANDE LOBO - \$13 | EL JEFE - \$16

FROZEN CLASSIC

tequila, triple sec, housemade sour, agave. 11oz/14oz | 14/16

PREMIUM MARGARITAS

PASSION FRUIT

tequila, passionfruit liqueur, housemade sour, passionfruit, vanilla | 12

PRICKLY PEAR

tequila, prickly pear liqueur, housemade sour, prickly pear, | 11

SPICY CHILI INFUSED

chile morita infused altos blanco tequila, triple sec, housemade sour, agave | 11

COCONUT INFUSED

coconut infused el jimador blanco, crème de cacao, housemade sour, cream of coconut | 12

PINEAPPLE INFUSED

pineapple infused altos blanco tequila, kimo sabe mezcal, grand marnier, housemade sour, pineapple juice | 10

SIGNATURE COCKTAILS

CANTARITO

tequila, lemon, lime, grapefruit, soda | 10

SONORA GOLD RUSH

reposado, lemon, ginger honey syrup | 10

RUSTY CIDER

captain morgan, lime, honey ginger, sidral mundet apple soda | 13

SANDIA BREEZE

white rum, watermelon, mint, lime juice, soda | 11

ABUELA'S GARDEN

uncle val's gin, lime, basil, simple syrup, soda | 12

SMOKE ON THE WATER

monkey shoulder scotch, campari, 400 conjeos mezcal, simple syrup, lime | 14

SOL DORADO

titos, lemon, triple sec, agave | 11

SMOKED OLD FASHIONED

blue note, demerara, aztec chocolate bitters | 13

Agave Spirits

SERVING 1-OZ POURS | FLIGHTS

salt & lime available upon request

El Jimador | 15

Blanco | 5

Reposado | 5

Añejo | 6

Casamigos | 27

Blanco | 9

Reposado | 9

Añejo | 10

Herradura

Blanco | 8

Reposado | 8

Patrón | 32

Silver | 10

Reposado | 11

Añejo Gold | 12

Xicaru

Silver Mezcal | 7

Kimo Sabe | 20

Joven Mezcal | 6

Reposado Mezcal | 7

Añejo Mezcal | 8

Casa Noble | 28

Blanco | 8

Reposado | 10

Añejo | 11

Espolòn

Blanco | 6

Reposado | 6

Insolito | 27

Blanco | 9

Reposado | 9

Añejo | 10

Jose Cuervo Especial

Silver | 5

Gold | 5

Mi Campo

Blanco | 5

Reposado | 5

Monte Alban | 12

Blanco | 4

Reposado | 4

Mezcal | 5

400 Conejos

Joven | 6

Lunazul

Blanco | 5

Reposado | 5

Teremana | 21

Blanco | 7

Reposado | 7

Añejo | 8

123 Organic | 36

Uno Blanco | 11

Dos Reposado | 12

Tres Añejos | 14

Cantera Negra | 33

Silver | 8

Reposado | 12

Añejo | 14

Gran Centenario | 23

Añejo | 7

Plata | 8

Reposado | 9

1800

Blanco | 7

Reposado | 7

Tequila & Mezcal 101

Tequila comes only from 100% blue agave, mostly grown in Jalisco. It's smooth, vibrant, and shaped by time in the barrel—from crisp Blancos to rich Añejos.

Mezcal is tequila's smoky cousin, made from many different agaves and slow-roasted in underground pits for that earthy, fire-kissed flavor. Oaxaca leads the way, but each region brings its own character.

STYLES:

BLANCO (SILVER): Bold, bright, and unaged—pure agave in its truest form.

REPOSADO: Rested 2–12 months in oak, balancing smooth agave with soft wood and spice.

AÑEJO: Aged 1–3 years, deep and mellow with warm notes of caramel, vanilla, and oak.